

WESTERDAMSt. Thomas, V.I. 12/05/2001 INSPECTION SCORE: **97****Inspection details with violations recommendations and corrective actions.**

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

Site: POTABLE WATER – PRODUCTION

Deduction Status: N

Violation: SOME OF THE LOGS OF POTABLE WATER PRODUCTION HAVE INITIAL AND REPEAT TEST VALUES BELOW 2 PPM FREE CHLORINE RESIDUAL. ENSURE THAT WHEN A TEST DURING PRODUCTION IS BELOW 2 PPM THAT THE PUMP IS INCREASED, THE TEST IS REPEATED, AND THE RESULTS RECORDED.

Recommendation:

Action: Program now in place.

Item No.	Description	Points Deducted
5	PW system halogen analyzer maintained, operated, calibrated	0

Site: POTABLE WATER - DISTRIBUTION

Deduction Status: N

Violation: THE MANUAL TEST MADE AT THE FAR POINT CHLORINE ANALYZER FOR THE DISTRIBUTION SYSTEM MEASURED 0.94 PPM, WHILE THE ANALYZER READING WAS 0.58 PPM. THE DEVICE USED TO CALIBRATE THIS EQUIPMENT WAS NOT ACCURATE.

Recommendation: 5.5.1.2.3 The free residual halogen measured by the halogen analyzer shall be ± 0.2 mg/L (ppm) of the free residual halogen measured by the manual test.

Action: A new test kit has been ordered.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE PH PROBE ON THE BUNKER SYSTEM HALOGEN ANALYZER WAS IN DISREPAIR. A REPLACEMENT PROBE WAS ORDERED 2 MONTHS AGO.

Recommendation: A replacement probe shall be provided as soon as possible.

Action: Probe has been replaced.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE ANNUAL TEST OF THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS WERE RECORDED, BUT THE PRESSURE DIFFERENTIALS ON BOTH SIDES OF THE VALVES WAS NOT INCLUDED IN THE RECORD.

Recommendation: 5.2.1.2.2 Free residual halogen monitoring shall be performed at least hourly during the bunkering of potable water and performed at least once every 4 hours during the onboard production of potable water.
5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Action: Values will now be recorded.

Site: POTABLE WATER

Deduction Status: N

Violation: THE COMPREHENSIVE PROGRAM FOR INSPECTION AND MAINTENANCE OF ALL BACKFLOW PREVENTERS WAS WRITTEN, BUT NOT YET IMPLEMENTED.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross- connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

Action: Program now implemented.

Site: POTABLE WATER

Deduction Status: N

Violation: THE 4 INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SYSTEM LOCATED ON THE MOORING DECK FORWARD AND AFT WERE NOT EQUIPPED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

Action: This is the original design configuration approved by the VSP.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: VERANDA GALLEYS

Deduction Status: N

Violation: READY-TO-EAT POTENTIALLY HAZARDOUS FOODS SUCH AS CREAM CHEESE, CUT HONEYDEW, CANTALOUPE, AND WATERMELON WERE FOUND IN REACH-IN REFRIGERATORS WITH 'MONDAY' LABELS AFFIXED TO THE BIN LIDS. THE FOODS WERE SAID TO HAVE BEEN PREPARED TUESDAY(12-04-2001). THE COLOR CODED DAY LABELS REQUIRE A DATE TO VERIFY THE WEEK IN WHICH EACH PRODUCT WAS PREPARED OR OPENED.

Recommendation: 7.3.5.3.3 Refrigerated, ready-to-eat, potentially hazardous food shall be discarded if not consumed within 7 calendar days from the date of preparation or opening.

Action: We feel that our procedure of indicating the day that food must be discarded is sufficient and is in line with the FDA Food Code 2001 that the VSP operations manual is based. The Food Code 2001 says that “shall be clearly marked to indicate the date or day by which the *food* shall be consumed on the *premises*, sold, or discarded.”

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: BARS

Deduction Status: N

Violation: SOFT, ABSORBENT GASKETS WERE NOTED IN THE ICE BINS

LOCATED IN THE LIDO BAR, SHOW LOUNGE, AND THE QUEEN'S LOUNGE.

Recommendation: 7.4.1.1.9 Food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Gaskets will be replaced with non-absorbent ones.

Site: VERANDA BARBECUE

Deduction Status: N

Violation: UNDER COUNTER REACH-IN REFRIGERATORS VB1 AND 2 HAD DIFFICULT TO CLEAN INTERIORS DUE TO GAPS, FAN COIL UNITS, PIPING AND WIRING.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: This is the design of the equipment. Units will be replaced when necessary.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: FOOD SERVICE-GENERAL

Deduction Status: Y

Violation: THE INTERIORS OF THE FRYERS WERE NOT EASILY CLEANABLE.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: This is the original design of NSF approved equipment.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: FOOD SERVICE-GENERAL

Deduction Status: N

Violation: SOME OF THE DISH WASHERS AND GLASS WASHERS DID NOT HAVE DATA PLATES.

Recommendation: 7.5.2.2.3 A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the

manufacturer that indicates the machine's design and operating specifications including the: (1) Temperatures required for washing, rinsing, and sanitizing; (2) Pressure required for the fresh water sanitizing rinse; and (3) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

Action: Data plates have been ordered.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: FOOD SERVICE-GENERAL

Deduction Status: Y

Violation: THE INTERIOR SPACES OF THE FRYERS WERE HEAVILY SOILED WITH GREASE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: These units have been cleaned.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: VERANDA GALLEY - DECK 11

Deduction Status: Y

Violation: CRACKED OR BROKEN DECK TILES WERE NOTED NEAR THE POT WASH.

Recommendation:

Action: There is an ongoing program to replace broken and cracked tiles.
Areas noted during the inspection will be addressed.

Site: VERANDA DECK 9

Deduction Status: Y

Violation: THE PROFILE PANEL ON THE SIDE OF THE DOOR ENTRY FROM THE BUFFET TO THE GALLEY WAS IN DISREPAIR AND FALLING OFF.

Recommendation: The panel shall be repaired.

Action: This has been re-attached.

Site: FOOD SERVICE-GENERAL

Deduction Status: Y

Violation: DECK TILES IN SEVERAL AREAS WERE CRACKED,

CHIPPED, OR HAD RECESSED GROUTING.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to replace broken and cracked tiles and recessed grouting. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT (IPM)

Deduction Status: N

Violation: THE MONITORING LOG FORMS WERE PRESENT BUT NOT YET COMPLETED. ENSURE THESE LOGS ARE COMPLETED AS PER THE IPM PLAN.

Recommendation: 8.1.1.1.3 The Integrated Pest Management Plan shall include provisions for active monitoring including pest sighting logs for the operational areas of the vessel and training for crew members in charge of log completion. 8.1.1.1.4 The Integrated Pest Management Plan shall include passive surveillance procedures such as glue traps and other monitoring tools, as well as location of each. A monitoring log on passive surveillance procedures shall be maintained.

Action: Logs are now being completed.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: SHIP-GENERAL

Deduction Status: N

Violation: OVERALL, FOOD HANDLING, SANITATION, AND ENVIRONMENTAL PRACTICES WERE EXCELLENT.

Recommendation: